

Breads

Selection of Fresh Bread with Balsamic Vinegar, Chilli Oil & Extra Virgin Olive Oil £7 add Hummus £1

Garlic Bread £6.50

Garlic Bread & Cheese £7

Tapas…

Sauteed Squid & Chorizo cooked in Garlic £9

Tiger Tail Prawns in Ginger, Garlic & Oyster Sauce £9

Breaded Whitebait £7

Selection of salami £8

Chinese style pork with ginger and spring onions £7

Mussels in white wine £8

Fish goujons £7

Tapas Special order 5 tapas for the price of 4!

Starters

Homemade Red Lentil, Carrot & Red Pepper Soup served with Homemade Bread £10

Charcuterie Board - Selection of Parma Ham, Salami, Cheese, Olives & Humous served with Fresh Bread £14

Baked Camembert served with Homemade Chutney & Fresh Bread £13

Satay Chicken on a bed or Lettuce with a Satay Dipping Sauce £13

Smoked Salmon with Brown Bread & Butter £13

Fanned Avocado with Prawns in a Marie-Rose Sauce £13

Sauteed king prawns in garlic and ginger £13

Moules Marinier Starter size £13 Add Frites £18

If you have any allergies or dietary requirements, please let a member of staff know and we will provide our allergen menu and assist you.

Mains

Ribeye Steak served with Tomato, Mushrooms, Chips & Vegetables or a Side Salad £26 – add a Peppercorn or Blue Cheese Sauce £4

Zarzuela – a Northern style Spanish Casserole of Fish, Tiger Prawns, Mussels, Squid & Peppers in a Chilli & Tomato Sauce served with Bread £23

Beer Battered Fish & Chips served with Peas & Tartare Sauce £18

Spinach & Ricotta Raviolli with Tender Stem Broccoli in a Creamy White Wine Sauce £18

Grilled whole Dover sole with new potatoes, vegetables and lemon butter £29

Slow roasted duck leg confit with a bean cassoulet and Toulouse sausage £20

Lamb Steak with Dauphinoise Potatoes, Vegetables and a Port and Redcurrant Sauce £20

Pan Fried Lambs Liver, Bacon and Onion with Mashed Potatoes, Vegetables and Gravy £18

Venison Steak with Sauteed New Potatoes, Oyster Mushrooms, Wilted Spinach and a Red Wine Sauce £21

Extras and Sides

Selection of Seasonal Vegetables £5

House Side Salad with homemade Honey & Mustard Dressing £6

Chunky Chips of Frites £5

Homemade Desserts – All served with a choice of Custard, Cream or Vanilla Ice Cream

Trio of 3 homemade Desserts £15

Apple crumble £7.50

Bakewell tart £7.50

Chocolate Cheesecake £7.50

Coffee and walnut tart £7.50

Crème Brulee £7.50

Affogato – 1 Scoop Madagascan Vanilla Ice Cream, single Espresso & homemade Amaretti Biscuits £8 – add a glass of Baileys, Amaretto or Cointreau for £4.20

Cheeseboard – Godminster, Blue Clouds Stilton, Sussex Brie & Wookey Hole Cheddar served with Biscuits and homemade Chutney £13

Selection of Sussex Ice Cream – Vanilla, Strawberry, Salted Caramel, Chocolate Brownie, Marmalade & Honeycomb, Coffee & Cream, Mango & Lime Sorbet

1 scoop £4.00 – 2 scoops £6.00 – 3 scoops £7.00